

Abstract

A gelled food product can be prepared by heating thermo-reversible sheared gel that is based on non-starch polysaccharide gelling agent and that comprises a combined amount of water and fat of 60-99.9 wt%, to a temperature of 60-95°C and allowing the gel to set in a mould under quiescent conditions. There is also provided a semi-finished product comprising a closed container that contains thermo-reversible sheared gel suitable for use in the present method, which sheared gel is based on non-starch polysaccharide gelling agent and comprises a combined amount of water and fat of 60-99.9 wt%, which container is provided with instructions to the user to heat the sheared gel to a temperature of 60-95°C and allow the gel to set.